



INN & RESTAURANT

Dessert Menu

*We are a specialized bakery with many artisanal confections.
We take pride in sourcing local ingredients to
create tempting seasonal additions to our menu.
100% of our buns, pies, cakes & desserts are
baked daily from scratch in our bakery.*

Sweets...8.95

ALMOND BOURBON BREAD PUDDING*

*Rich Almond Bread Pudding served with House-made Vanilla Bean Ice Cream,
garnished with toasted Almonds & drizzled with White Chocolate Bourbon Sauce*

TRADITIONAL NEW YORK STYLE CHEESECAKE

Graham Cracker Crust, Chocolate Mousse, Fresh Strawberry

GF CHOCOLATE DECADENCE

*Flourless Chocolate Cake served with rich Chocolate Ice Cream,
shaved Chocolate & Whipped Cream*

CHOCOLATE MOUSSE CAKE*

*Chocolate Cake layered with Chocolate Mousse Filling &
White Chocolate Buttercream Frosting with an outer layer of toasted Almonds*

CARROT CAKE*

*Classic Cream Cheese Frosting, Toasted Almonds & Caramel Sauce drizzle
served with House-made Vanilla Bean Ice Cream*

VANILLA BEAN CRÈME BRÛLÉE*

Vanilla Crème Brûlée served with assorted Berries & a Fennel Biscotti

BLACK FOREST CAKE

*Rich Chocolate Cake filled with Whip Cream Filling & Stonewall Bada Bing Cherries.
Finished with Buttercream Frosting, Chocolate Shavings & Chocolate Sauce*

APPLE COBBLER*

*Warm spiced Apples served with Streusel,
House-made Vanilla Bean Ice Cream & a Caramel drizzle*

PUMPKIN CHEESECAKE*

*House-made Pumpkin Cheesecake garnished with
Cinnamon Whipped Cream, Caramel Sauce & toasted Pumpkin Seeds*

GF "Gluten Free" designations are based on information provided by our ingredient suppliers.

Warning: Normal kitchen operations involve shared cooking and preparation areas. *We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities.* Avoid toast, biscuits cheese rolls, croutons and oyster crackers, as these accompaniments are not gluten free. **Please inform your server of any allergies when ordering.*

01.10.2023

House-made Ice Cream & Sorbet...6.95

All of our frozen desserts include a House-made Cookie, baked fresh daily. (Cookies are not Gluten Free.)

CHOCOLATE ICE CREAM

VANILLA ICE CREAM

ALMOND CHERRY CREAM ICE CREAM

*PISTACHIO ICE CREAM

After Dinner Cocktails

HARRIS RANCH ESPRESSO MARTINI... 14

Effen Espresso Vodka, Baileys & Cream, topped with Espresso Beans

IRISH COFFEE... 11

*A blend of Baileys & Jameson Whiskey with your choice of Coffee,
Topped with Whipped Cream & Cocoa Powder*

KEOKE COFFEE... 11

*Kahlua & Cream de Cacao with a little Brand & your choice of Coffee,
Topped with Whipped Cream & Cinnamon*

Dessert & Port Wine by the Glass

FICKLIN VINEYARD,

Estate Bottled, "Old Vine", Madera, Tinta Port... 10

FONSECA,

Portugal, "Bin^{NO} 27" Porto... 11

SAVIEZ VINEYARDS,

Muscat Canelli, California, 2007... 8

TERRA D'ORO,

Amador County, Zinfandel Port... 10

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